

## RICHMOND DEPARTMENT

### News From the Lively Town up North

Richmond, July 5.—Yes, the liquor election is over and we landed "dry" four to one. If we could but feel perfectly safe and confident that we are dry and will continue dry, what a consoling assurance that would be. But, sadly we must admit that we have those in our midst that disturb this blessed assurance. We know them—they may be able to dodge the law for a time, but they are not able to dodge public sentiment and public prejudice. Every honest, clean hearted man and woman justly abhors the bootlegger and his fiendish business. How strange it seems to the normal observer that a man will sacrifice his name and honor to indulge in such criminal pursuit.

Last Friday Mr. Orson Lawrence Jr., met with a very serious accident at the gravel pit. As he was loading, the bank where he was working caved in and buried his whole body excepting his head. Being the only man working in the gravel pit that afternoon, he was unable to get help and for three hours he remained in that condition when finally Eli Williams of High Creek came to his rescue. Upon examination it was found that no bones were broken but his body was considerably bruised and as yet he has not been able to move his limbs.

We are pleased to report that Mrs. Lydia Mathews is improving in health and will return to her old home to live. Orval Christensen who now lives on her place will move into the vacated home of Mrs. Addie Van Noy, which was purchased by his father Peter Christensen, but a short time ago.

Mrs. Hattie Christensen and Mrs. Maud Brower attended the anniversary celebration of Mrs. Emma Telford of Lewiston last Friday evening. They also went to meet Mrs. Telford's friend from Oregon, Mrs. Mae Leschere.

Last Monday a young gentleman presented himself at the home of Mr. and Mrs. Andrew Anderson. The whole family were so delighted at his arrival that undoubtedly he will remain with them for many years to come.

Mrs. M. J. Harrison, Mr. and Mrs. Joseph Hendricks and Mr. William Lewis and wife attended the funeral of Mrs. Croshaw of Oxford last Tuesday. Mrs. Croshaw was a daughter of Mr. Lewis Petty. The cause of death was a stroke. She leaves a husband and five children.

Mrs. Ezra Johnson who has been very seriously ill, since the birth of her babe is reported improving very nicely.

Mr. Alv'n Atkinson, who was kicked by a horse about a week ago has recovered sufficiently to be around again.

Mr. James Peterson has a new player piano installed in his home. Mr. and Mrs. William Blair and three little ones have gone to St. Anthony on a fishing tour.

Our baseball team went to Grace last Saturday and returned Sunday morning with flag at half mast, the Idaho boys being little too good for them.

Mrs. Hilda Richards with husband and two children, are visiting with her mother Mrs. Elma Merrill.

Our returned missionary Ernest Monson was the speaker at our afternoon services last Sunday. Elder Monson returned last Monday from a thirty-three months mission to Sweden. He was met by his sister Eliza at New York and they have spent about two weeks visiting some of the larger cities of our country.

Last Wednesday evening Mr. Alma Olsen entertained in honor of Ernest and Elza Monson. A few of his most intimate friends were present and the evening was pleasantly spent listening to some of the interesting experiences from Mr. Monson's mission field. Delicious refreshments were served by Alma's mother Mrs. Carl Olsen.

Another little romance has ended in the usual way—and they were happily wedded. This time it was Miss Esther Webb and Mr. William P. Merrill, two of our town's choicest productions. The ceremony took place last Thursday in the Logan temple and the wedding reception awaited them that evening at the bride's home. Only immediate relatives were present and a choice supper was served by the bride's mother Mrs. Harriet Webb. The happy couple were the recipients of many beautiful presents. Congratulations from friends are extended, accompanied by wishes for a bright and happy future. Willie and his wife will move out to their farm in Junction Valley, Idaho, where they intend to make their future home.

Mr. Hyrum Pope of Salt Lake was up to his brother William Merrill's

reception.

Babies belonging to the following parents were blessed last Sunday: Mrs. Isaac Christofferson, Mrs. Alvin Blair, Mrs. Fred Christensen Jr.

Miss Mae Muir, Miss Elsie Smith and Miss Kate Thomas and Mr. Avard Jeppson of Logan are guests of Miss Alice Merrill.

Miss Jane Griffin of Logan is visiting with Miss Verna Robinson.

Miss Mabel Hendricks has gone to Brigham to visit with her friend Miss Verna Maughan.

Mrs. Libbie Hendricks received word last Thursday from her daughter Lurea Nelson that she was at a hospital in Salt Lake and was very ill so Mr. and Mrs. Hendricks left at once for Salt Lake. Mr. Hendricks returned on Saturday with reports that his daughter is on the improve but Mrs. Hendricks will remain down there a few days yet.

Last Thursday Miss Florence Hendricks and Mr. Parley P. Smith of Preston were united in marriage at the Logan temple. Miss Hendricks is one of our fairest flowers and we feel to congratulate Mr. Smith upon his success in winning such a prize. A wedding reception will be given at the bride's home next Tuesday evening and a shower will follow on Wednesday evening. Mr. and Mrs. Henry Hendricks and family were residents in the Seventh ward of Logan for a few years and the many friends of Florence gave her a shower there last Wednesday evening and she was presented with many beautiful presents. Wishes for a pleasant voyage down the stream of life is extended by the community.

Mr. Harold Swendsen, a grandson of Mrs. Swendsen from Boise, Idaho is visiting here for a few days.

Bishop Hyde and family of Downey motored down here last Saturday to celebrate Independence Day at the home town of Mrs. Emma Nibly Hyde.

Mr. W. I. Stoddard left for his farm in Blue Creek last Saturday. Mrs. Fannie Stoddard with her Sunday School class the Second intermediate third year, twenty-four in number, celebrated the arrival of the ancient saints to the Promised Land last Friday evening. The time was spent in games and exercises, after which refreshments were served. The scene of the event was the public square.

Mr. and Mrs. Chester Session of Star Valley are visitors of Mr. John Stoddard. Mrs. Session is a sister of Mr. John Corbridge and has come to be at his bedside.

At Parents' class next Sunday the Daughters of the Pioneers will furnish the program and after class the members are all invited to visit the Hall of Relics. We appreciate this invitation very much as there are a great many of our good citizens that are much interested in this little cottage yet have never taken the opportunity before to go through.

Next Thursday I shall tell you of our celebration and all about the big fight.

#### ADVERTISED LETTERS

Logan, July 3, 1915.  
The following letters are at the city post office, and if not called for within two weeks will be sent to the Dead Letter Office, Washington:

Atkins, William.  
Ashley, Mrs. Mary.  
Baker, Miss Phoebe.  
Berger, V.  
Christensen, R. B.  
Hansen, Charles.  
Jensen, Elizabeth Wooley.  
Leunon, Daniel.  
McMerrill, Mrs.  
Owens, J. E.  
Perry, Miss Alice.  
Parkinson, C. W.  
Reede, Mr.  
Robinson, J. A.  
Tuddenham, Mrs. W. J.

JOS. ODELL, Postmaster.

#### DEADLY GAS HURTS EYES AT DISTANCE

London, July 4.—Arthur Davey, Liberal candidate for the Guildford division, presiding at a meeting at Farnham, read a letter he had received from his nephew as to the extraordinary power of the poison gases used by the Germans in the recent fighting in Flanders. The writer stated that on one occasion, although he was four miles from the poison zone, the gases had such an effect on his eyes that he could not use his rifle.

#### Tiny Oven.

An electric oven, tiny enough to be placed on a microscope, and used for heating and drying objects that are to be examined, has been invented by a German scientist.

## Syracuse and Penn First Varsity Crews In Fine Shape For Regatta.



Photos by American Press Association.

There is the greatest speculation as to which crews will be returned the winners in the annual regatta to be rowed on the Hudson river at Poughkeepsie, N. Y., on June 28. The colleges entered are Cornell, Columbia, University of Pennsylvania, Syracuse and Leland Stanford university. The first varsity crews of Syracuse (lower) and Pennsylvania (upper) are shown in the accompanying illustration.

## Helpful Hints for the Busy Housewife

By Ann Marie Lloyd

#### Salad Dressing

To make this dressing there is needed the yolk of one egg, a quarter of a teaspoonful of mustard, a quarter of a teaspoonful of salt, a pinch of cayenne, a quarter of a teaspoonful of sugar, a half tea cupful of salad oil, one tablespoonful of vinegar and two tablespoonfuls of milk. To mix the salad place the yolk of the egg in a basin with the salt, mustard, cayenne and sugar. Smooth these carefully with a teaspoonful of cream. Then gradually add the remainder of the cream or oil and stir the vinegar in slowly to avoid curdling.

#### Gooseberry Trifle

Take any left over plain cake, preferably sponge, crumble it up into a pretty glass dish. A few small macaroon biscuits will improve the trifle still further. Stew a pound of gooseberries until they are nicely tender, sieve them, and pour them over the sponge. Leave this until it is cool, and then pour over it a good corn flour custard. Decorate the top with blanched almonds and a little whipped cream if there is any at hand.

If you have not quite sufficient fruit for a trifle, sieve what there is and add to it some very fine bread crumbs to make up the required quantity.

#### Cheese Cutlets

Take three ounces of grated cheese one and one half ounces of butter, two eggs, a little made mustard and cayenne pepper. Pound and mix all these ingredients well together, and make up into pear shaped cutlets. Brush them over with egg, cover with bread crumbs, and fry in deep fat till a golden brown. Serve each cutlet on a piece of toast.

These may be made from scraps of dry cheese and will be perfectly good if prepared some time before using.

#### Stuffed Onions

Take six large Spanish onions, par boil for twenty minutes in salted water, with an ounce of butter to keep them white, drain on a cloth and leave to cool. With a spoon, or a large vegetable scoop take out the inner part of the onions, put this on a board, and add to it the same quantity of mushrooms. Chop this very fine, mix with it some white sauce, chopped parsley, salt and pepper, mix well together in a saucepan. Stuff the onions with this, put them in a buttered dish or tin, sprinkle with breadcrumbs, place a small piece of

butter on each onion and make for about half an hour till a nice brown color. Serve with thick brown gravy.

#### Savory Fish Pie

A tasty supper dish may be made by taking one pound of cold boiled potatoes, half a pound of cold salt fish, two onions (previously boiled), one and a half ounces of dripping and a quarter of a teaspoonful of pepper.

Break the fish into small pieces and mince the onion. Grease a small pie dish well, place a layer of fish at the bottom then a layer of potatoes with onion sprinkled over, then fish, potatoes and onion again till the dish is full. Then place some small pieces of dripping on the top, and make in a good oven till brown. Serve with parsley sauce.

#### Short Pastry

Use one half pound of self raising flour, one quarter pound of lard and butter, one half teaspoonful of salt, water to mix.

Rub the butter and lard into the flour to which add the salt. Mix to a stiff paste, and roll it out on a floured board. This pastry is excellent for fruit tarts, pies and dumplings.

When cooking cabbage never add the salt until the vegetable is cooked, as it makes the cabbage tough.

When limited for time in roasting potatoes a good way is to cover them over with a large bread tin or basin, which makes them cook much quicker and keeps them from burning.

To restore rancid butter toast a piece of bread well, then melt the butter and put the bread in. Let it soak ten minutes, then take it out, and the butter will be quite sweet.

When boiling a pudding put plenty of orange peel into the water; it collects all the grease, making the pudding cloth much easier to wash, and so saves a great deal of time.

#### Children's Party Cake

Use six ounces of butter, six ounces of sugar, four eggs, ten ounces of self raising flour, one half pound of sultanas, one quarter pound of mixed peel, grated rind of lemon.

Cream the butter and sugar together. Add the eggs well beaten. Stir in the flour and fruit alternately. Place the mixture in a tin lined with two layers of greased paper, and bake in a moderate oven for two hours.

#### Corn

Now that the summer season is approaching the housekeeper looks forward with delight to the vegetable and fruits which it brings. A few years ago during the winter months fresh vegetables of any sort were looked upon as the greatest luxury, only to be enjoyed by the very few, but of later years this has all been

changed and with the aid of refrigerator cars and fast freights our winter markets vary in but few respects from our summer markets.

There is one vegetable, however, for which we must wait until its own season has arrived and toward which the true American looks forward with the greatest pleasure, and that is corn.

Corn, besides being one of the most delicious vegetables, is one of the most nutritious and during its season meat could be dispensed with entirely.

During the last few years a new variety has been found which grows on small ears and is of the deepest yellow in color.

It has several names, such as the Golden Dawn, and the Golden Bantam, and its sweetness as far surpasses the shoe peg and other varieties of sweet corn with which we are familiar as they surpass the common yellow field corn.

#### Cream of Corn Soup

In giving a yellow dinner or luncheon, nothing is prettier or more delicate than cream of corn soup, which is so easy to make. Grate sufficient corn to make a pint. Put the cobs, from which you have removed the corn, into three pints of boiling water or veal stock and boil slowly for half an hour. Veal stock is much the nicer. Remove them and put in the corn and boil until very soft, about twenty minutes or longer; then press through a sieve. Season and let it simmer while you mix together three tablespoonfuls of butter and two even tablespoonfuls of flour. Add these to the soup and stir constantly until it thickens. Now add a pint of boiling milk, cook one minute then add the yoke of two eggs, well beaten and serve immediately.

#### An Economical Dinner

Take a good sized pie dish, put in a layer of sliced potatoes, then a layer of sliced onions, shake over a few lentils, then add a little rice. Repeat these layers until the dish is full. Put a few small pieces of dripping on the top and season with pepper and salt. Pour in sufficient water to moisten the vegetables cover with suet crust, and make in a moderate oven for two hours. This is a cheap and wholesome dinner, and very tasty.

#### Buttermilk Biscuits

Two tablespoonfuls of butter and lard, two cups of flour, one half teaspoon of soda, one half teaspoon of salt, one scant teaspoon of baking powder, one cup of buttermilk. Rub shortening in to the flour sifted with the other dry ingredients, add the buttermilk and enough more flour to make the dough stiff enough to handle. It should be as soft as can be managed and should be handled as little as possible. Roll out on floured board, cut out biscuits and bake.—Southern Cook.

## Diaz, Former President of Mexico, Dies

Had Lived in Europe as Exile Since His Resignation as Chief Executive

Paris, July 2.—General Porfirio Diaz former president of Mexico died at 7 o'clock tonight.

General Diaz had been in failing health after reaching Europe in 1911, after his resignation from the presidency of Mexico, following the successful Madero revolution. Last fall he was ill at Biarritz, France, but was reported to have recovered. He had consistently declined to comment on the passing phases of the Mexican situation.

General Diaz began to fail rapidly about three weeks ago and while his death was not unexpected owing to his advanced age and recent failing health the crisis came suddenly this afternoon.

Porfirio Diaz Jr., and his wife were summoned hastily and arrived at the bedside only a few moments before the end.

Two tragic circumstances marked the death of the exiled ruler. Owing to the troubled state in Mexico it has been judged impossible to send the body home with all that ceremony which would have befitted one of the greatest figures in Mexican history, and further, Col. Porfirio Diaz Jr., has tried in vain to inform his sisters Senora Ignacio de la Torre and Senora Rincón Gallardo, who are now in Mexico, of the death of their father.

Not less tragic, perhaps is the fact that not one of those whom General Diaz raised up to be his assistants in governing Mexico and who prospered and grew rich in the shadow of his greatness, were with him when he died. Jose Yves de Limantour, former Mexican minister of finance is in London; Francisco de la Barra, former provisional president of Mexico and holder of other important positions, including the ambassadorship to the United States, and Guillermo de la Landa former governor of the federal district in Mexico, are in Biarritz, France.

General Diaz lived here in greatest simplicity occupying a modest apartment in striking contrast to the great houses and retinue of servants maintained by some of his friends who fled Mexico with him.

No decision has yet been made concerning the final disposition of the body or the date of the funeral.

To Diaz was given credit for the advance of Mexico to the status of a stable progressive and prosperous government, although the autocratic methods he employed were widely criticised.

#### Democratic Leader Predicts Senate Will Change Rules Early in Next Session

Washington, July 2.—Senator Kern majority leader of the Senate said today he believed a modified cloture rule would be the first measure adopted by the Senate next session.

He announced that the special committee on revision of the rules, that was named on petition of forty-one Democratic senators to devise some form of cloture that would prevent a repetition of filibusters like the one invoked to defeat the ship purchase bill was expected to be ready to report as soon as Congress meets.

"I believe that the report of this committee, of which Senator Owen is chairman," said Mr. Kern, "will include a rule to provide that a majority of senators can fix a certain time for voting on a bill, giving reasonable time for debate and compelling senators to speak to the subject under consideration."

The senator said he realized it would take some time to adopt such a radical change in the rules, but expressed confidence that the plan would have the support of the forty-one Democrats who supported cloture last session and of a number of progressive Republicans.

"I was anxious for an extra session in October," he added, "but that was out of the question while the foreign situation continues embroiled."

#### "Amphibious"

Speaking of fish stories, one cannot help being reminded of the occasion when a committeeman was examining a class of boys in the South. "Can any of you," he asked, "tell me what 'amphibious' means, and give a sentence to illustrate?" A bright little darky held up his hand. "I know, sah! It's lying! Mos' fish stories am fish-ous!"—W. B. Allen in Scribner's Magazine.